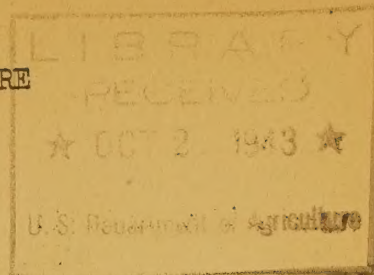


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UNITED STATES DEPARTMENT OF AGRICULTURE
U.S. EXTENSION SERVICE
Washington 25, D.C.



THE FARMER GRADES HIS MEAT

Excerpts from FDA's forthcoming AWI leaflet, mimeographed
for California Extension Service District Conferences -
October 5 - 13, 1943

All meats except pork are to be graded before being sold according to our wartime regulations. This grading of beef, veal, lamb, and mutton is to identify the quality so that ceiling prices can be maintained.

Government graders grade the meat whenever possible. Some commercial meat men whose establishments cannot be reached frequently by Government graders have been given permission to grade their own meat. In like manner, farmers are asked to grade the meat they sell.

To help the farmers grade their own meat the War Food Administration is printing a small circular with the same title as this mimeograph. It should be available around November 1. In its absence these few excerpts have been reproduced for this series of district meat meetings in California. Use these descriptions as a guide until the circular is available.

Grade Symbols

<u>Kind of Meat</u>	<u>USDA Grade</u>	<u>Corresponding OPA Grade</u>
Beef, veal, lamb	U. S. Choice	AA
Beef, veal, lamb	U. S. Good	A
Beef, veal, lamb	U. S. Commercial	B
Beef and veal	U. S. Utility	C
Lamb	U. S. Cull	C
Beef	U. S. Cutters	D
Veal	U. S. Cull	D
Mutton	U. S. Choice	S
Mutton	U. S. Good	S
Mutton	U. S. Commercial	M
Mutton	U. S. Utility	R

Grade Descriptions for Cattle

U. S. Choice Grade

Live Animal:

Deep, wide, short body; short head, neck, legs.
Thick, smooth, firm flesh over body.
Full, plump round; full brisket and flank, large cod.
Beef-type breeding; fed all the grain he can eat
for several months.

Meat AA or U. S. Choice:

Large muscle, bright-red color, well-marbled, that
is, liberal deposits of fat in the lean. White fat
over lean 1/2 to 3/4 inch thick (over rib).

U. S. Good Grade

Live Animal:

Deep, moderately wide for length; head, neck, legs
slightly long. Thick, moderately smooth flesh over
body, slightly tapering round, moderately full brisket,
flank, and cod. Beef-type with indications of cross
breeding; fed mostly grain for several months.

A or U. S. Good

Meat

Large muscle, firm, bright to slightly dark red,
slightly marbled. Fat over lean approximately 1/2 inch
thick over rib in lightweight cattle. Fat is thicker
for heavy or mature cattle.

U. S. Medium Grade

Live Animal:

Moderately deep, narrow, long, body; long head, neck,
legs. Moderately thick flesh; narrow, tapering round.
Thin covering of fat over shoulder, ribs, and rump.
Thin flank, small cod. Beef-type and possibly some
dairy breeding; fed grain and hay for a short period
or grass for longer period.

B or U. S. Commercial

Meat:

Lean slightly soft, deep to dark red, very little or
no marbling. Fat over the lean approximately 1/4 inch
thick over rib. Fat is thicker for mature cattle.

U. S. Common Grade

Live Animal:

Body shallow, very narrow. Thin flesh; shoulder, loin,
and rump bones prominent; narrow, tapering round. Long
head, neck, legs. Very thin flank, small cod. Mostly
dairy-type breeding; and hay-or grass-fed.

C or U. S. Utility

Meat:

Small amount of soft lean ranging in color from slightly dark to dark red. Fat soft and very limited marbling. Fat over the lean is less than 1/4 inch thick over rib. Thicker yellow fat in older animals, especially in cow beef.

Veal Calf Grades

The Choice grade vealer is a blocky, fat calf, usually less than 12 weeks old, that has had all the whole milk it wanted. The Good grade vealer is not quite so blocky and is not so fat as the Choice grade animal. It usually has had whole milk and a mixture of grain. Medium grade calves are not so blocky as Good grade calves and aren't so fat. Their milk supply has been limited and often is separated milk. They are narrow-bodied, long-legged dairy calves. The Common and Cull grades are thin-fleshed calves, 2 to 3 weeks old. They are undeveloped and aren't fat.

Lamb Grades

AA or U. S. Choice

Wide, smooth, blocky body.
Thick rack and loin, plump leg.
Flank full, firm.
Firm white fat over entire body except part of leg and lower part of ribs.
Kidneys covered with fat.
Thin strips of pink flesh over loin and back.

B or U. S. Commercial

Narrow, long, angular body.
Thin rack and loin.
Long, tapering legs.
Flank slightly soft.
Fat unevenly distributed; top of shoulder, part of loin and leg not covered.
Kidneys partly covered with fat.

A or U. S. Good

Moderately wide and short body.
Rack and loin moderately thick.
Slightly tapering leg.
Flank moderately full.
Firm fat over most of body, thin over top of shoulder and leg.
Moderate amount of fat over kidneys.
Strips of pink flesh over loin.

C or U. S. Utility

Very narrow, angular body.
Shoulder, rack, and loin bones prominent.
Very small, tapering legs.
Flesh soft and moist.
Little external or internal fat visible.
Kidneys not covered with fat.

OCT 2, 1943

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Dear Mr. [Name],
I have received your letter of the 12th inst. and am
glad to hear that you are interested in the
[Subject]. I am sure that you will find the
[Subject] very interesting and I am sure that you
will find it very profitable.

Yours truly,
[Name]

I am sure that you will find the
[Subject] very interesting and I am sure that you
will find it very profitable.

I am sure that you will find the
[Subject] very interesting and I am sure that you
will find it very profitable.

Very truly,
[Name]

I am sure that you will find the
[Subject] very interesting and I am sure that you
will find it very profitable.

I am sure that you will find the
[Subject] very interesting and I am sure that you
will find it very profitable.